



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Touchpoint Corp
Alexian Village
9301 N 76th St
Milwaukee, WI

7/23/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	In the cafe, raw shell eggs were stored over ready to eat lettuce and melon. COS All food must be protected from cross-contamination.	8/6/2014
3-304.11	1. Knives were soaking in stagnant water in the meat prep sink. Discontinue this practice. The meat prep sink is only for meat and not warewashing or putting regular food down the garbage disposal. Excess food should be disposed in the warewashing area and not at the meat prep sink. 2. In the employee lounge where food is available for purchase, the coffee carafes and the drink dispensers were not getting cleaned properly daily. Employee stated they only get rinsed. All food equipment must be washed, rinsed and sanitized. Food equipment must be clean and sanitized before used with food.	8/6/2014
Improper Hold		
3-501.16	At the employee salad bar, cottage cheese 45.6F, lettuce 44.6F, tomato 46.5F, and ham 46.4F. Repair the cooler so that all these foods are held at 41F or below. In the employee deli case, sandwiches were 48F and pudding 44.6F. Repair the deli case so that foods are held at 41F or below. On this unit, also repair the condenser drain line so that water does not drip into a container or into the bottom of the unit. Drain line is currently clogged and full of a pink substance. Repair the unit so that it works as designed. REPEAT CODE	8/6/2014



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Personal Hygiene

2-301.14 2 employees were observed putting gloves on without washing their hands. Employees must wash their hands before working with food and in between glove changes. Review glove usage and hand washing with staff. Continued hand washing violations will result in an additional hand sink being installed in the kitchen. 8/6/2014

CDC Risk Violation(s): 4

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-304.12	In the cafe, the ice cream scoops were stored in a container of stagnant water. Install a dipper well or keep the scoops in the freezer in a container. Change once per day. Store ice cream scoops in running water. COS	8/6/2014
3-602.11	Label the bulk rice and flour at the cookline. Properly label food.	8/6/2014
4-301.14	In the cafe, they are using an electric burner outside the hood to make omelets to order. Discontinue grease production outside the hood or move the unit under the hood. The same goes for the other electric burners that were seen in the storage room. Provide an approved ventilaton hood for all required cooking equipment.	8/6/2014
4-501.11	Do the following: 1. The special cooler at the cookline is dripping condensate into the bottom of the unit. Repair unit so that water does not accumulate in the bottom. 2. In the main kitchen, the deli slicer meat guide is cracked and worn. Replace the meat guide so that it is cleanable. 3. In the walk in freezer there is condensate dripping onto food boxes. Boxes were disposed of. Repair the freezer so that condensate does not contaminate food. Move food from under the until it is repaired. 4. The soup toureen in the employee lounge does not have a sneeze guard for it. Provide an appropriate sneeze guard. 5. The dishwasher rollers have mold on them. Clean and maintain the rollers. REPEAT CODE	8/6/2014
5-202.11	Repair the following plumbing items: 1. Repair the hand sink faucet leak at the sink by the walk in cooler. 2. At the meat prep sink, remove the saran wrap that is attached to the drain handle and repair handle if needed. 3. At the warewashing 3 compartment sink, the rinse/sanitizer faucet is loose and sprays water when you push on it. Repair to code.	8/6/2014



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6-501.114

1. Replace all the burnt out hood bulbs in the kitchen.

8/6/2014

2. The air gaps at the ice cream scoop station in the main kitchen have mold in them. Clean and maintain.

3. The air gap at the veg prep sink has mold in it. Clean and maintain.

4. Replace the burnt out ceiling bulb in the walk in freezer.

Good Practice Violation(s): 6

Total Violations: 10

Notes:

cfm is Mark Ash exp. 12/3/14
FDL ok
Dishwasher passed 170.9F

NOTES:

It is noted that Alexian has 2 tavern licenses, a restaurant and a food store.

The tavern license at 9301 n 76st St. does not exist in Chili and will be created.

The Market off the lobby is unlicensed. Contact the City Clerk to apply for a Retail Food Store license by next week or close.klg

On 7/23/2014, I served these orders upon Touchpoint Corp by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature